

# GFS Cooked Turkey Pot Roast

U.S. Big 8 Allergens: Soy; Wheat

## **Raw Material:**

Turkey Thigh Meat

#### **Ingredient Statement:**

Turkey Thigh Meat, Water, Seasoning (Modified Food Starch, Hydrolyzed Torula & Brewers Yeast Protein, Maltodextrin, Hydrolyzed Soy, Corn & Wheat Protein, Onion & Garlic Powder, Dextrose, Sugar, Beef Fat, Tomato Powder, Natural Flavors, Beef Extract, Corn Syrup Solids, Autolyzed Yeast Extract, Molasses, Thiamine Hydrochloride, Vinegar, Salt, Caramel Color, Spices, Tamarind), less than 2% of Salt, Sugar, Sodium Phosphate, Caramel Color Powder.

#### **Process:**

Cooked to 162°F internal temperature

# **Product Code:**

54801

# **Total Case UCC/GTIN:**





Fully Cooked

PERISHABLE • NEEP REFRIGERATEU Gederg • Mantenga en Refrigera

# **Shipping Carton:**

Distributed Fresh Package Wt: 5 lbs.

Packed: 4 packages per case.

Case Wt: 20 lbs.

Box Dimensions: 16.4375" X 10.25" X 6.375"

Cube: 0.622 Cubic Ft.

Pallet: 10 Tie X 9 High (90 boxes).

## **Shelf Life:**

Total Shelf Life: 100 days

GIS\* Turkey Pot Roast is fully cooked and trimmed for a bomentade taste end appearance and contains no  $MSG^+$ .

• Made from turkey thish meat
- Lightly examond to perfection for traditional flavor.

• Lightly examond to perfection for traditional flavor.

- Made from turkey thigh meat
   Lightly seasoned to perfection for traditional flavor.
   Reheat and serve.

FECLERDE: CADA ESTOFADO ESTÁ TOTALMENTE COCINADO; SI LO CALIENTA DE MÁS AFECTARÁ LA CALIDAD ADVERSAMENTE.

	TO TORE UTTO DOTAGE	
	SUGGESTED     Works great as a sandwich or in a breakfast scramble.	USES: Serve over rice, potatoes, or plate with vegetables.
ı	Nutrition Facts/Datos Nutricionales Serving Size/Tamaño de porción 3 ounces/3 onzas (84g) Servings Per Container/Porciones por recipiente Varied/Varian	NOMERONIS: TURKEY THOM MEAT WITER, SEADON NO, (MODIFIED FOOD STARD), A STORM AND REVERSE YEAR THOTTER, MALITOCKTIME HYDROLYZES SYY COM- PROTEN GOIDS AND SELF POWING. FOR STORMS SIGNAR, BETS FATT THOMP POWING ALL ARMS, REFERENALT, ONE SHIP SYLDES, MATINITY PLAYS THAT OF THOMP CHARGE. WHICH ARMS SELF CAMBEL CO. OR SHOTES, MARRHOLD, LESS THAT 2 SURIE SOUTH PROSPHATE CARBANE, OUT POWER STARD.
l	Calories/Calorías 100	INGREDIENTES: CAFNE DE MUSLO DE PAVO, AGUA, ADEREZO (ALMIGÓN DE ALIMENTOS MO
	Calories from Fat/Calorías de grasa 30	FROTEÍNA DE LEVADURA HIDROLIZADA DE TORULA Y DE CERVECERÍA, MALT(DEXTR HIDROLIZADA, PROFEÍNA DE MAÍZ Y DE TRISO, CEBOLLA Y AJO EN POLYO, DEXTROSA
l	% Daily Value*/% de valor diario*	GRASA DE RÉS, TOMATE EN POLVO, SABDRES NÁTURALES, EXTRACTO DE CAÑNE DE RES, DE JARABE DE MAÍZ, EXTRACTO DE LEVADURA AUTOLIZADA, MELAZA, HIDROCLORURO DE
l	Total Fat/Grasa total 3.5g 6%	VINAGRE, SAL, COLOR CARAMELO, ESPECIAS, "AMARINDO), MENOS DEL 2% DE SAL, POSPATO DE SONIO, COLOR CARAMELO EN POLVO.
l	Saturated Fat/Grasa saturada 1g 5%	CONTIENE: SOYA, LÈCHE, TRIGO.
l	Trans Fat/Grasa trans 0g	POT ROAST IS FULLY COOKED. WAFMING TO DESIRED SERVING
l	Cholesterol/Colesterol 50mg 17%	TEMPERATURE IS ALL THAT IS NEEDED.  CONVENTIONAL OVEN:
l	Sodium/Sodio 350mg 14%	1. PREHEAT OVEN TO 350°F.
l	Total Carbohydrate/Carbohidrato total 3g 1%	2. REMOVE FOT ROAST FROM BAG, AND PLACE IN AN OVEN-SAFE DISH, AND COVER DISH W ALLIMAN IM FOIL
l	Dietary Fiber/Fibra dietética 1g 2%	3. HEAT POT ROAST FOR 30-40 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 140*
l	Sugars/Azúcares 1g	WHEN MEASURED BY A THEFMOMETER.  4. TO BROWN, REMOVEFOIL DURING LAST 10 MINUTES OF REHEATING.
l	Protein/Proteína 13g	MICROWAVE OVEN:
l	Vitamin/Vitamina A 0% • Vitamin/Vitamina C 0%	REMOVE PRODUCT FROM BAG, AND PLACE IN AMICROMANE-SAFECONTAINER.     HEAT ON HIGH FOR 12 MINUTES, RO'THE PLATE AND HEAT FOR AN ADDITIONAL 4 MINUTE.
l	Calcium/Calcio 0% • Iron/Hierro 0%	OF UNTIL INTERNAL TEMPERATURE REACHES 150°F.
	*Percent Daily Values are based on a 2,000 calorie diet. Your daily	3. HEATING TIMES MAY VARY DEPENDING ON THE TYPE OF MICROWAVE OVEN.
	values may be higher or lower depending on your calorie needs: "Porcentajes de valores diarios basados en una dieta de 2,000 calorías. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades de calorías:	FEMEMBER: EACH FOT ROJST IS FULLY COOKED - OVERHEATING WILL ADVERSELY AFFECT ITS QUALITY.
l	Calories/Calorias: 2,000 2,500	INSTRUCCIONES PARA CALENTAR: EL ESTORADO ESTÁ TOTALMENTE COCINADO. TODO LO QUE NECESITA ES CALENTAR A LA TEMPERATURA DESEADA PARA SERVIR.
	Saturated Fat/Grasas Saturadas         Less han/Menos de         20g         25g           Cholesterol/Oblesterol         Less than/Menos de         300mg         300mg           Sodium/Sodio         Less than/Menos de         2,400mg         2,400mg	HORIO CONZENCIONAL: 1. PRECALIENTE EL HORNO A 350 %:
	Pozassium/Potasio Less than/Menos de 3,500mg 3,500mg Total Carbchydrate/Carbohidrato Total 300g 375g 375g 375g 375g 375g 375g 375g 375	RETIRE EL ESTOFADO DE LA BOLSA, COLÓQUELO EN UN PLATO PARA NICROONDAS Y CUBRA EL PLATO CON PAPEL ALUMINIO.
L		3. CALIENTE EL ESTOFADO DE 30 A 10 MINUTOS O HASTA DUE LA TEMPERATURA INTERNA ALDANCE 140°F MEDIDA CON UN TERMÓMETRO.
	DISTRIBUTED BY/ ADDITIONAL INFORMATION DISTRIBUIDO POR IS AVAILABLE BY CALLING GORDON FOOD SERVICE® GFS CUSTOMER SERVICE	<ol> <li>PARIA DOFAR, RETIRE EL PAPEL ALLUVINIO DURANTE LOS ÚLTIMOS 10 MINUTOS DE RECALENTAMIENTO.</li> </ol>
	GRANC RAPIDS, NI 49548 800-968-6474. 1E0511 54801 www.gfs.com	HORIO DE NICFOOKDAS:  1. SAQUE EL PRIOLICTI( DE LA BOLSA Y COLÓQUELO EN UN PECIPIENTE APTO PARA MICRCONDAS.
	Reorder No. No. de Reorden 370030	CALIÉNTELO EN AIUSTE ALTO DURANTE 12 MINUTOS, CIRCEL PLATO Y CODÍNELO DURANTE 4 MINUTOS MÁS O HASTA QUE LA TEMPERATURA INTERNA ALCANCE LOS 150 %:
	SLICE IN DIRECTION OF KNIFE	2. LOS TEMPOS DE CALENTAMENTO PUECEN VARIAR DEPENDIENDO DEL TIPO DE

Each 3.75 oz. serving of cooked turkey roast provides 2.0 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. This product is not labeled for

FNS and does not have a USDA-FNS number.

Cargill Regulatory Manager

7/31/2014

REBANE EN LA DIRECCIÓN DEL CUCHILLO

\*EXCEPT FOR THAT NATURALLY OCCURRING IN AUTOLYZED YEAST EXTRACT.



NOTICE: The above statements, recommendations, suggestions and data are based on laboratory results and we believe the same to be reliable. Nevertheless, all such statements, recommendations, suggestions and data hereinabove presented are made without guarantee, warranty, or responsibility of any kind on our part. The above information is subject to change without any notification.

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